

Drinks



Dutch 75 \$11 De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita \$12 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Patrona Paloma \$13 Patron Silver Tequila, fresh grapefruit, lime, soda

São Paulo \$13 Cachaça, JoCoconut, lime, passionfruit, vanilla, cinnamon

Trader Vic's Mai Tai \$13 Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat

Featured Beer \$7.75 Michelob Ultra



Taste the flavors of Mexico on board with regionally inspired local dishes and ingredients.

Appetizers



Dos Frijoles Soup kidney black beans, garlic,

chili, cumin, orange zest

Eggplant Hummus Dip whole-wheat pita chips

Salmon and Tuna, I Choose You! - Salmon and Tuna Poke crème fraiche

Chorizo Cheese Dip Fundido avocado, sour cream, tortilla chips

Supreme Fruit Galiano seasonal fruit, lime accent

Fancy Plants Parade - Belgian Endive and Baby Spinach mandarin segments, avocado, strawberries

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Je Suis Onion Soup - French Onion Soup Gruyère cheese crouton

Chilled Mango Gazpacho chili oil, cilantro

Vegan Vegetarian Gluten Free Non-Dairy No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

Mains



Blackened Tuna Oaxaca-Style* jalapeno corn, green beans, rice

Spaghetti Meatballs marinara sauce

The Spice-Crusted Prime Rib Must Flow - Spice Crusted Prime Rib *

Goomba Stew - Wild Mushrooms, vegetable stew, horseradish cream

Peruvian Chicken creamed corn, salsa verde, sour cream

New York Strip Loin, Steak Fries * garlic herb butter

The Turkey Extended Universe - Turkey Roast, Cranberry pecan stuffing, carrots, Brussels sprout, sweet potato

Teriyaki Salmon Bowl* cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiana-Know Your Station asparagus risotto  

Vegan Chili-Rubbed Butternut Squash with Ranch Dressing couscous, steamed vegetables  

Featured

5 oz Filet Mignon & Lobster* \$18 grilled asparagus, baked potato, garlic butter

Steak Tastes Better Steak - 12 oz Pinnacle Grill Strip Loin Steak* \$20
baked potato, creamed spinach

*By Global Fresh Fish Ambassador **Chef Morimoto***

Crispy Fried Market Whole Fresh Fish \$25 sweet tamarind chili sauce

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Artisanal Cheese Selection 

Banana Crisp vanilla ice cream

Stroopwafel Cheesecake caramel

Chocolate Cinnamon Cake horchata cream, ganache

Vegan Pineapple Rice Pudding JoCoconut milk  

Blueberry 3.1415926535 Pie - Blueberry Pie  whipped cream

Ice Cream of the Day Vanilla Ice Cream, Cookies and Cream, Triple Chocolate 

Lemon Sherbet, Orange Sorbet  

Hot Fudge Sundae vanilla ice cream, chocolate sponge, chocolate sauce

Cappuccino 3.75 **Espresso** 2.75

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